



- Christmas

Cakes, Muffins and Cookies - Cake Premixes

Recipe No:

R202 - R202a

TRADITIONAL CHRISTMAS CAKE

USING BAKELS EASY MAKE FRUIT CAKE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BAKELS EASY MAKE FRUIT CAKE MIX	4.000
	Water	3.200
2	Sultanas	2.400
	Raisins	1.300
	Currants	0.300
Total Weight		11.200

Method:

1. Place Group 1 in machine bowl fitted with paddle.
2. Mix for 1 minute on slow speed.
3. Do not over mix.
4. Scrape down.
5. Mix on second speed for 3 minutes.
6. Do not over mix.
7. Scrape down.
8. Add Group 2 and blend in on slow speed for 1 minute.
9. Do not over mix.
10. Deposit into baking tin/tray, level off evenly.
11. Leave plain or top with Bakels Whole Glazed Red Cherries.
12. To finish decoration, use almonds.
13. Bake at 165°C (330°F) for approximately 70 minutes.
14. If baked in a deep sided baking tray, once cool cut into desired size.
15. Glaze using BAKELS APRICOT SUPERGLAZE.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
Bakels Whole Glazed Red or Green Cherries may be added to the above recipe also at a combined weight of 800g (2lb).

This recipe is also excellent for Christmas Pudding production.

Yield: One deep sided baking tray.